



# À la carte Menu

## Chaat, salad & more

- **Pani puri**  
Potato, chickpea, coriander water  
*Aed 55*
- **Samosa chaat**  
White pea ragda, chutney  
*Aed 65*
- **Kala khatta burrata**  
Arugula, grape & blue berry preserve  
*Aed 79*
- **Carnival kale salad**  
Pomelo, citrus dressing  
*Aed 70*
- **Caprese soup**  
Tomato shorba, mozzarella balloon  
*Aed 75*
- **Lentil cappuccino**  
Phulka cookie, cumin cocoa  
*Aed 70*
- **Aachari chicken salad**  
Grilled asparagus, rosemary aioli  
*Aed 85*
- **Into the wild**  
Beef & shrimp, lettuce wrap  
*Aed 90*
- **Chicken soup**  
Cream of chicken, macaroni  
*Aed 75*

## Dumplings & bao

- **Vegetable momo**  
Scallion & water chestnut, tomato chutney  
*Aed 45 / 75*
- **Mushroom dumpling**  
Wild mushrooms, octo vinaigrette  
*Aed 45 / 75*
- **Chicken momo**  
Onion & garlic confit, tomato chutney  
*Aed 50 / 85*
- **Shrimp dumpling**  
Leek & celery, octo vinaigrette  
*Aed 55 / 85*
- **Bao**  
Soft shell crab, coconut sambol  
*Aed 110*

## Grill & tandoor

- **Paneer tikka**  
Khakra mille-feuille, sambhal, yellow & green chili  
*Aed 95*
- **Tandoori carrot**  
Panch phoran, avocado raita  
*Aed 70*
- **Amritsari kulcha**  
Malai artichoke, coriander pesto  
*Aed 60*
- **Wagyu kushiyaki**  
Jerk spice, smoked pineapple  
*Aed 80 / 140*
- **Tandoori chicken**  
Kashmiri chili, spiced yoghurt  
*Aed 170*
- **Lamb chop**  
Vegetable chokha, green pepper sauce  
*Aed 95 / 145*
- **Kebab roll**  
Galouti baguette, braised lamb  
*Aed 80*
- **Pil pil pollichathu**  
Grilled halibut, malabar style pil pil  
*Aed 110*
- **Grilled prawns**  
Curry leaf aglio e olio, polenta upma  
*Aed 95 / 145*

### ● Veg

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please inform the server should you be allergic to any ingredient / have dietary restrictions



## Stir fried & fried

- **Jackfruit croquette**  
kachampuli vinegar, coconut chutney  
**Aed 85**
- **Soya Roll**  
Mock meat bhuna, garlic aioli  
**Aed 70**
- **Morel sukka**  
Asparagus & water chestnuts, dosai crisp  
**Aed 95**
- **Kohlrabi taco**  
Shami kebab, raw mango chutney  
**Aed 85 / 135**
- **Chicken Khurchan**  
Chipotle, corn tortilla crisp  
**Aed 95**
- **Injipuli prawns**  
Ginger pickle, palm sugar caramel  
**Aed 85 / 130**
- **Lamb Taco**  
Kohlrabi, raw mango chutney  
**Aed 95 / 145**
- **Lobster Balcaho**  
Butter Pao, curry leaf aioli  
**Aed 155**
- **Beef pepper fry**  
Mundu chillies, crispy onion  
**Aed 95**

## Big plates

(Sharing 2-3 Guest)

- **Tortellini**  
Sweet onion, butter milk curry  
**Aed 120**
- **Banarasi Aloo Kadhi**  
Chilli Potato, curry leaf oil  
**Aed 125**
- **Tandoori Burrata**  
Burrata, Smoked tikka masala  
**Aed 135**
- **Vegetable terrine**  
Root vegetables, mushroom  
& truffle korma  
**Aed 135**
- **Saag florentine**  
Tempered greens, kothimbir vadi  
**Aed 135**

- **Kadai paneer**  
Sweet pepper, crème fraiche  
**Aed 135**
- **Corn Lababdar**  
Charred broccolini, red pepper coulis  
**Aed 125**
- **Ram babu paratha**  
Papadum paratha, potato  
& pumpkin curry  
**Aed 135**
- **Mushroom pulao**  
Wild mushrooms, tartufo rice  
**Aed 145**
- **Dal makhani**  
Black urad dal, amul butter  
**Aed 85**
- **Double dal tadka**  
Yellow lentils, chilli garlic oil  
**Aed 85**

## Butter chicken

Chicken tikka, tomato makhani  
**Aed 145**

## Duck curry

Confit duck, peanut butter curry  
**Aed 145**

## Sea bass

Coconut moilee, chili citrus gremolata  
**Aed 175**

## Crab xec xec

Crab meat, roasted coconut curry  
**Aed 165**

## Brisket

Vindaloo curry, potato salad  
**Aed 175**

## Rib eye

Vegetable spaghetti, nihari roast  
**300 gm / Aed 250**

## Pot rice biryani

(veg / chicken / lamb / prawns)  
Tempered yoghurt, papad chiffonade  
**Aed 145**

## Brisket Biryani

Tempered yoghurt, papad chiffonade  
**Aed 185**

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## Gueridon service

(Sharing 2-3 Guest)

- **Carnival Chaat**  
Nitro cooked ghewar,  
avocado khachalu  
**Aed 135**
- **Vada pav**  
Traditional potato burger,  
chutney ice cream  
**Aed 110**
- **Maggi trolley**  
Pepperoncino / Truffle / Minestrone  
**Aed 110**

### Champan meat

One pot curry, smoked lamb  
**Aed 195**

### Utterly butterly

Wagyu beef, Indian Butter,  
Cheese Toast  
**250 gm / Aed 205**

## Sides

**Steam Rice**  
**Aed 30**

**Choice of Indian breads**  
**Aed 30**

**Malabar paratha**  
**Aed 30**

**Garlic Pav**  
**Aed 30**

**French fries**  
**Aed 30**

**Kallappam**  
**Aed 30**

**Papad basket**  
**Aed 30**

## Desserts

- **Jumbo jalebi**  
Rabri, saffron gelato  
**Aed 100**
- **Indian mithai platter**  
Assortment of Indian sweets  
**Aed 120**
- **Aam sutra**  
Aamras sorbet, coconut rasmalai  
**Aed 80**
- **Go bananas**  
Banana mawa cake,  
burnt chocolate ice cream  
**Aed 75**
- **Gajak**  
Caramelized peanuts,  
chocolate brownie  
**4-5 Guests / Aed 200**

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